



Happy Halloween from Team YANTSU!

October 31st 2018

Another Year. Another Tracking Season!

Here at Team YANTSU, we are working hard every single day to get our website in tip top shape to bring you the best Christmas Eve experience we have ever developed to date. Since 2009, we have always kept our original values in our production: **Track, Upload, and Entertain**. We **track** along with our friends at NORAD out of Colorado Springs, Colorado, USA using their world famous NORAD Tracks Santa program as our guide. Since 2008, our team members have been archiving and **uploading** NORAD's Santa Cams from over the years, even the years before our team started, to preserve the best moments of NORAD Tracks Santa. With their permission from the beginning, we continue to spread Christmas joy all year long and to bring back every moment, so that kids and adults alike, can revisit fond memories of the past while also keeping the historical values forever available to the public. And our number one value is to always **entertain** you with our annual livestream. When we began this journey in 2009, we only had one fifteen hour broadcast on Christmas Eve from 8am-11pm EST. Today, not only do we do our annual livestream for more than twenty-four hours, but we also do a pre-show on December 23 to showcase all the fun events to come and give you a sneak peek for those anticipating the fun ahead. We

will be bringing you these newsletters weekly leading up to the big day, so check back on our [Website](#), [Instagram](#), [Facebook](#), and [Twitter](#) to stay up to date on all of the fun ahead!

Team YANTSU Member Spotlight

Liam Warden is this week's Team YANTSU member in the spotlight. Liam has been a long time member of Team YANTSU since 2011 (with a break during the 2012 tracking season) providing the team as a host with his brother Joshua Warden, working as a chat administrator since 2011, graphic design for the show and website since 2014, YANTSU Santa Cams since 2015, and website design for the first time ever in 2018. We salute Liam for his hardworking commitments to the team and his abilities to turn concepts into reality overnight. Liam is from the United (cont'd on page 2...) Kingdom and is a lifelong Derby County F.C. fan, watching football, playing video games with friends, and currently attends university studying journalism. Say hello to Liam this Christmas Eve on the 10th Annual TrackingSanta Live Show!



Festive Holiday Pumpkin Pie Recipe

Make simple and wonderful pumpkin pies in eight steps. You are going to want to use a dense and sweet pumpkin, but not the large and watery kind. The prep time on this is 30 minutes and the cooking time will be 30min-1hr depending on your crust and pastry.

Ingredients

- Sweet, short crust pastry case (or a packet of ready made sweet short crust pastry with 40g/1½oz crushed pecans mixed in)

- 450g/1lb prepared weight pumpkin flesh, cut into 1in/2.5 cm chunks
- 2 large eggs plus 1 yolk (use the white for another dish)

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- 75g/3oz soft dark brown sugar
- 1 tsp ground cinnamon
- ½ level teaspoon freshly grated nutmeg
- ½ tsp ground allspice
- ½ tsp ground cloves
- ½ tsp ground ginger

- 275ml/10fl oz double cream

1. Pre-heat the oven to 200C/400F/Gas 6.
2. If using a shop bought sweet crust pastry case, use one that is 23cm/9in diameter and 4cm/1½in deep. If using your own pastry, roll it out and use it to line a 23cm/9in pie plate (not loose bottomed). Bake the pastry case blind for 20 minutes.
3. To make the filling, place the pumpkin chunks on a baking tray, cover with foil and roast until tender. This will take about 20-30 minutes, depending on your pumpkin. Press the cooked pumpkin in a coarse sieve and to extract any excess water. Set aside to cool before blending in a food processor, or mashing by hand to a pureé.
4. Lightly whisk the eggs and extra yolk together in a large bowl.
5. Place the sugar, spices and the cream in a pan, bring to simmering point, giving it a whisk to mix everything together. Then pour it over the eggs and whisk it again briefly. Now add the pumpkin pureé, still whisking to combine everything thoroughly. **(cont'd next page)**
6. Reduce the oven temperature to 180C/350F/Gas 4. Pour the filling into your pastry case and bake for 35-40 minutes, by which time it will puff up

round the edges but still feel slightly wobbly in the centre.

7. Remove the pie from the oven and place the tin on a wire cooling rack. Serve warm or chilled (stored loosely covered in foil in the fridge) with some chilled crème fraîche or whipped cream.

And voila! You have an amazing warm, fresh, yummy pumpkin pie. Enjoy this holiday season in style with your friends and family to the fullest. For the original recipe from [BBC Food](#), click [here](#).

Keep an eye on our official [Team YANTSU YouTube Channel](#) in the following weeks for several sneak peeks into our upcoming Santa Cams for the 2018 Tracking Season, episodes of the Team YANTSU Christmas Podcast

Top Tip: Click on the Team YANTSU Santa Claus Logo to return to the home page at santatracking.net when navigating our many pages.

Calling All Santa Trackers! Our entirely revamped website for the 2018 tracking season is NOW OPEN! Check it out now at www.santatracking.net to see all of the brand new pages and features. Please note not every page is fully functional as of yet, and will be ready to go in the coming weeks. A lot of hard work has been put into this project and we truly hope you enjoy!



Click the image above to go directly to the 10th Annual TrackingSanta Live Show starting at 2:00am EST (Eastern Standard Time) on December 24, 2018. (External Link will take you to YouTube)

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For more information or inquiries: Please contact us on any of our social media pages linked on [Page 1, Column 2](#).

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